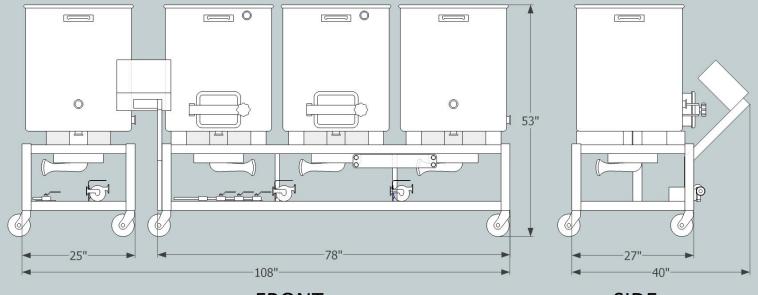
Rubi Pro SERIES HAND CRAFTED BREWING EQUIPMENT

Ruby Pro 4 Vessel – Gas Fired





FRONT

SIDE

(3) Stainless steel pumps
Digital control system (full temp control and ignition on all burners) with process timer and temp alarms
Whirlpool inlet on each boil kettle
Vorlauf and sparge assembly on each mash tun
All welded SS tri-clover fittings (no threads on wort)
Platinum cured silicone hose assemblies
Integrated CIP system with spray ball

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Technical Data	
Frames (x2)	TIG welded 304 stainless steel #4 finish 5" Locking casters
Tanks (x4)	304 SS 1.2mm thickness 52 gallon total capacity each
Burners (x4)	10" Cast iron (100K BTU) each
Pumps (x3)	316 Stainless steel (250F) Max Temp Max Flow - 7 GPM Max Head - 18.6' Power - 1/20 HP
Heat Exchanger	Stainless steel copper brazed plate heat exchanger Total surface area – 1.08 M <sup>2</sup> Design Pressure – 3.0 Mpa Use only copper friendly cleaners/sanitizers
Controls	Digital PID temperature control with electronic ignition and safe flame sensing technology
Fuel Supply (x2)	<ul> <li>Propane – Requires (2) LP cylinders (30-40lb type recommended)</li> <li>(2) 48" supply lines with regulators/bottle connectors Included)</li> <li>Natural Gas - Requires (2) fuel supply connections (one each frame)</li> <li>11" W.C. minimum pressure</li> <li>Recommended min. total natural gas load size 200k BTU</li> <li>(2) 15' Supply hoses with oversized quick disconnects included</li> <li>Connection type – ½" Female NPT on each female QD</li> <li>Requires safety shutoff valve at each connection point</li> <li>Note: Systems are shipped specifically configured for NG or LP operation. Fuel conversion kits are available for purchase</li> </ul>
Electrical Requirements	Requires (1) 110-120v GFCI protected outlet (standard outlet) Total Amp Draw approx. 5 amps (pumps and controls combined) Note: ignition control system is polarity sensitive